thermomix

THERMOMIX TM31

GEBRAUCHSANLEITUNG Aufheben zur weiteren Nutzung!
GUIDE D'UTILISATION A conserver pour consultation ultérieure !
LIBRETTO ISTRUZIONI Conservare per una futura consultazione!
INSTRUCTION MANUAL Retain for future reference!
HANDLEIDING Bewaren als naslagwerk!

VORWERK

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NOTES FOR YOUR SAFETY ⚠

The Thermomix TM31 is intended for domestic food use or similar areas of application. It complies with the most advanced safety standards. For your own safety, read this instruction manual carefully before using your Thermomix TM31 for the first time and be sure to take particular note of the following.

Retain instruction manual for future reference. This instruction manual is part of the Thermomix TM31. Therefore always include this instruction manual to the appliance when a third person uses it.

The Thermomix TM31 is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

The Thermomix TM31 complies with the safety standards of the country in which it was sold by an authorised Vorwerk organisation. Compliance with the local safety standards cannot be guaranteed should the Thermomix TM31 be used in any other country. Vorwerk therefore accepts no liability for any damages that may be arise as a consequence.

Danger of electric shock

- Disconnect the appliance from mains power supply before cleaning and if appliance is not used for a prolonged period of time.
- Do not immerse the Thermomix TM31 in water. Clean with a damp cloth only. No water or dirt must be allowed to enter the housing. This includes all food debris whether liquid or solid.
- Inspect your appliance, its accessories including the mixing bowl and the connecting cable regularly for possible damage. Damaged parts can impair safety. If damage does occur, do not use the appliance and contact Vorwerk customer service or an authorised Vorwerk repairer.
- The Thermomix TM31 may only be repaired by the responsible Vorwerk customer service or an authorised Vorwerk repairer. This also applies in the case of damage to the connecting cable which may only be replaced by the Vorwerk customer service or an authorised Vorwerk repairer. Improper repair works or improper handling may result in serious risks for the user.

Danger of injury from sharp mixing knife

- Do not touch the blades of mixing knife. They are very sharp. Hold upper part of mixing knife when removing or re-inserting it.

Danger of scalding by splashing hot food

- Place a maximum filling quantity of 2 litres of food into mixing bowl.
- Observe the fill level marks of mixing bowl.
- Use Thermomix TM31 only with correctly fitted, clean sealing ring of mixing bowl lid. Inspect the sealing ring regularly for possible damage. In case of a damage or leakage exchange the sealing ring immediately, at the latest every 2 years.
- Only open the mixing bowl lid after the processed food stops moving. This is especially important if you are using high speed levels above speed 5.
- Never try to open mixing bowl lid by force. Only open the mixing bowl lid after the speed selector is pointing to open lid position.
- Never use the turbo button or abruptly increase the speed when processing hot food (Temperature above 60°C), especially if it has not been heated in the Thermomix TM31. Never hold the measuring cup when processing hot food.
- Mind single spots of hot food escaping from opening of mixing bowl lid. Place the measuring cup correctly into the opening leaving it in place especially when processing hot food (e.g. jam, soup) at medium (3–6) and higher (7–10, Turbo) speed levels.
- When processing hot food (for temperatures above 60 °C) do not touch the measuring cup or press the Turbo button.
- Do not use Varoma temperature to heat up or cook large quantities of food.
- Use only low speed levels (1–2) when selecting Varoma temperature. Higher speed levels can lead to splashing of hot food or frothing up of liquid.
- Be sure to place the Thermomix TM31 on a clean, solid, even and non-heatable surface, particularly when using the Varoma.
- Be sure to position the Varoma correctly onto mixing bowl and appliance.

Danger of scalding by hot steam and hot condensed water

- Mind hot steam escapes at the sides and from the top of Varoma lid during operation.
- Touch only the handles at both sides of Varoma.
- Never use Varoma without Varoma lid.
- Hold Varoma lid in such a way that the rising steam or hot dripping liquid cannot come into contact with you when taking it off.
- Mind hot steam which will continue to rise up out of opening of mixing bowl lid when removing the entire Varoma.
- Keep children away from Thermomix TM31 when using Varoma and warn them about the danger of hot steam and hot condensed water.
- Ensure that opening of mixing bowl lid and some slots of Varoma dish and tray remain free otherwise there can be uncontrolled escape of steam.

Danger of injury by contact with hot parts

- Keep the appliance always out of children's reach and warn children that the mixing bowl and Varoma will heat up.

Danger of injury by escaping cold food (Temperature below 60°C)

- Hold measuring cup firmly while operating the Thermomix TM31 at medium (3–6) and higher (7–10) speed levels or when pressing the turbo button to chop or purée cold food.

Danger of injury by usage of not intended items or equipment

- Use only parts provided with the Thermomix TM31 (page 10–11) or original spare parts from Vorwerk Thermomix.
- Never use the Thermomix TM31 in combination with parts or equipment not provided by Vorwerk Thermomix.
- Use only the Thermomix TM31 measuring cup to close the opening in the mixing bowl lid. Do not cover mixing bowl lid with towels or similar items.
- Use only the Thermomix TM31 spatula with safety disk for stirring food in mixing bowl. Never use other items such as spoons, cooking spoons or any other tools for stirring. These might get caught in the rotating mixing knife, possibly resulting in injury.
- Lock the mixing bowl lid before inserting the Thermomix TM31 spatula through the opening in the mixing bowl lid.

Property damage

Thermomix TM31 can move

- Place your Thermomix TM31 on a clean, solid, even and non-heatable surface so that it cannot slip. Keep Thermomix TM31 in a sufficient distance from the edge of this surface to prevent it from falling down. When preparing dough or chopping food, an imbalance can develop in the mixing bowl which, under certain circumstances, may cause the whole appliance to move. Do not, therefore, leave the appliance unattended while it is operating as it might fall from the work surface.

Risk of damage

- **By hot steam:** Ensure a sufficient distance above Thermomix TM31 and Varoma i.e. below (suspended cupboards, shelving) and around them to prevent damage from hot escaping steam.
- **By external heat source:** Keep a sufficient distance between the Thermomix TM31 and external heat sources such as radiators, hot plates, ovens, hobs, etc.
  Do not place the Thermomix or its connecting cable on any heat source (e. g. hot plates, cooking elements, stove or oven) because unintended turning on may cause damage to the appliance.
- **By leaking out food:** Ensure sealing ring of mixing knife is fitted to the knife bearing. If there is no sealing ring the food to be mixed or cooked may leak out and damage the appliance.
- **By insufficient cooling of Thermomix TM31:** Ensure ventilation openings on both sides of the appliance are always free from splashes of fat, food leftovers or suchlike and not covered. Otherwise damage of the appliance may occur.
- **By improper use:** Use Thermomix TM31 only with alternating current and a mains power supply duly installed by a specialist. The mains power supply voltage and mains frequency must correspond with the type plate (on the bottom of the main appliance).

TECHNICAL DATA

Symbol of conformity/ Mark of conformity	
Motor	Maintenance-free Vorwerk reluctance motor 500 W rated power. Speed continuously adjustable from 100 to 10,200 revolutions per minute (Gentle stir 40 rpm). Special speed setting (alternating mode) for dough preparation. Electronic motor protection to prevent overload.
Heating system	1,000 W power consumption. Protected against overheating.
Integrated scales	Measuring range from 5 to 100 g in 5 g increments; 100 to 2,000 g in 10 g increments (to max. 6 kg).
Housing	High-quality plastic material.
Mixing bowl	Stainless steel, with heating system and temperature sensor integrated. Maximum capacity 2 litres.
Connected load	Only for 220 … 240 V 50/60 Hz or 110 … 127 V 60 Hz alternating voltage (see country details). Maximum power consumption 1,500 W. Pull-out connecting cable, 1 m long.

Country details	**Canada**	**Mexico**	**Taiwan**
Motor	400 W	500 W	500 W
Heating system	900 W	1,000 W	1,000 W
Max. power consumption	1,300 W	1,500 W	1,500 W
Voltage	120 V	127 V	110 V

Dimensions and weight	**excl. Varoma**		**Varoma**	
Thermomix TM31	height	30.0 cm	height	11.8 cm
	width	28.5 cm	width	38.5 cm
	depth	28.5 cm	depth	27.5 cm
	weight	6.3 kg	weight	0.8 kg

INTRODUCTION/ CUSTOMER SERVICE

Dear Customer,

Congratulations on having chosen the Thermomix TM31!

During a Thermomix TM31 demonstration, you experienced and tested with your five senses the benefits of your new Thermomix. An experienced Thermomix advisor helped you optimize the usage of all possible functions to your individual needs.

Now you are ready to start taking advantage of your own Thermomix. Preparing tasty and healthy food becomes fast and easy.
Cooking with Thermomix saves you time for other activities.

This instruction manual will familiarize you step by step with your new Thermomix. Please read it carefully. With each step you will experience that we have considered your interests and needs when we designed this high quality product.

The easy to understand step by step design of our recipes will enable you to prepare your meals and dishes with great success.

We wish you, your family and your friends a lot of fun with your new Thermomix!

Vorwerk Thermomix

If you have any questions or difficulties please do not hesitate to contact:

Your Thermomix TM31 advisor:

Name _____
Telephone _____
Fax _____
Mobile phone _____
Email _____

Thermomix customer service: see page 42.

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Verenastrasse 39
8832 Wollerau
Switzerland

This instruction manual is available in further languages at www.thermomix.com

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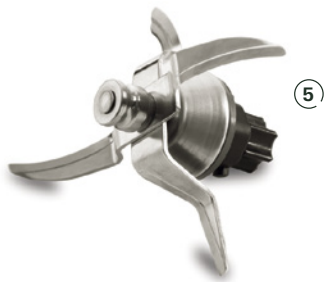
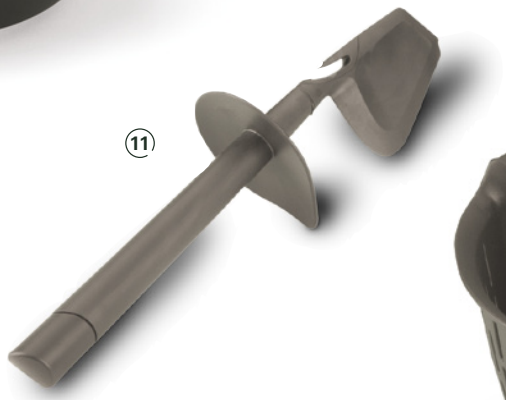
YOUR THERMOMIX TM31

After opening the packaging please check that all Thermomix TM31 components are included. These are:

- Thermomix TM31 including mixing bowl and lid with sealing ring
- Simmering basket
- Stirring attachment (butterfly whisk)
- Measuring cup
- Spatula
- Varoma
- Recipe Cookbook
- Instruction Manual





1. Main appliance
2. Mixing bowl
3. Mixing bowl base
4. Sealing ring for mixing knife
5. Mixing knife

9. Mixing bowl lid
10. Stirring attachment (butterfly)
11. Spatula with safety disk
12. Simmering basket
13. Measuring cup
14. Sealing ring for mixing bowl lid

Varoma

6. Varoma lid
7. Varoma tray
8. Varoma dish

BEFORE YOU START

Congratulations on purchasing the Thermomix TM31!

Before using your Thermomix TM31 for the first time attend a demonstration with a qualified Thermomix advisor. Familiarize yourself with using your Thermomix TM31.

Before you start

Make sure to place your Thermomix TM31 on a clean, solid and even surface so that it cannot slip. Keep your Thermomix TM31 in a permanent position in your kitchen, so that you can operate it easily. Clean your Thermomix TM31 thoroughly before using it for the first time. Follow the instructions in the chapter on cleaning (page 36).

How to insert the mixing bowl correctly

Before inserting the mixing bowl please always ensure that the speed selector has been set to ① . Insert the mixing bowl with the handle pointing to the front and push it gently into position ② – the grooves on the sides of the bowl slide down the ridges on the shoulders of the appliance.

The mixing bowl has been inserted correctly if its handle is at the front, as shown in picture ②, and if the bowl itself is securely fixed in the appliance. To close the mixing bowl correctly press the mixing bowl lid vertically onto the mixing bowl ③. The arrow must point to the handle of the TM31 bowl. Then turn the lid in a clockwise direction ④ until you hear it “click” into place, make sure to turn it all the way to the stop. Turn speed selector to closed lid position ; otherwise, the Thermomix TM31 cannot be switched on.

⚠ CAUTION

Danger of scalding by splashing hot food

Never try to open mixing bowl lid by force. Only open the mixing bowl lid after the speed selector is pointing to open lid position and the food or liquid in the TM bowl has stopped moving.

How to remove the mixing knife

To remove the mixing knife: Hold the mixing bowl with one hand, with your other hand turn the mixing bowl base 30 degrees clockwise and pull the mixing bowl base off downwards (5). Carefully hold the upper part of the mixing knife and remove it together with its sealing ring (6).

⚠ CAUTION

Danger of injury from sharp mixing knife

Do not touch the blades of mixing knife. They are very sharp. Hold upper part of mixing knife when removing or re-inserting it.

IMPORTANT:

Take precautions to prevent the mixing knife from falling out accidentally.

How to insert the mixing knife

To re-insert the mixing knife, follow the ‘removal’ steps in the reverse order.

Put the mixing knife back into the mixing bowl ① by pushing it through the opening in the bottom of the bowl ②.

NOTICE

Risk of damage by leaking out food

Ensure sealing ring of mixing knife is fitted to the knife bearing. If there is no sealing ring the food to be mixed or cooked may leak out and damage the appliance.

Now re-fit the mixing bowl base from below onto the mixing knife. Push the mixing knife through the opening in the bottom of the mixing bowl with one hand. With your other hand hold the mixing bowl and turn (at the same time) the mixing bowl base 30 degrees counter-clockwise to lock ③.

ACCESSORIES

Before you start using your Thermomix TM31 we would like to present its accessories in more detail. They are proof of a well thought out design. Every part has been designed intelligently and serves several purposes.

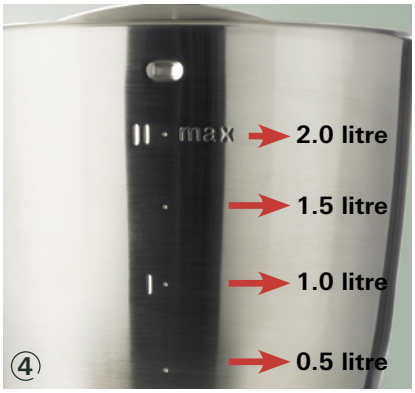
Mixing bowl

On the inside and on the outside of the mixing bowl there are marks indicating the filling level ④. Each mark corresponds to 0.5 litre. The mixing bowl has a maximum capacity of 2 litres ⑤.

⚠ CAUTION

Danger of scalding by splashing hot food

- Place a maximum filling quantity of 2 litres of food and/or liquid into mixing bowl.
- Observe the fill level marks of mixing bowl.

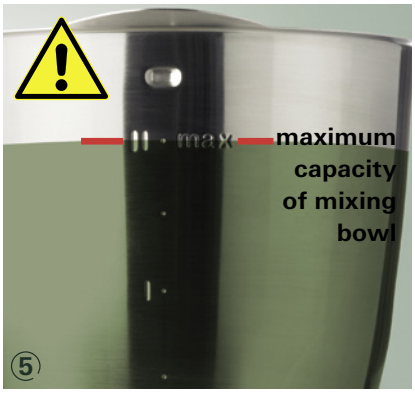


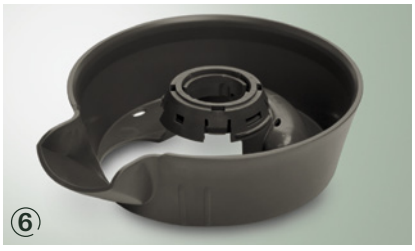
Mixing bowl base

The mixing bowl base ⑥ is used to fasten and loosen the mixing knife within the mixing bowl. The whole mixing bowl may be placed on any work surface. There is no need to place a mat under the bowl.

IMPORTANT:

The mixing bowl base must be turned as far as it will go and locked. Never place the bowl onto the appliance without first locking the mixing knife and mixing bowl base in place. Failure to fit the mixing bowl base and mixing knife correctly may result in damage to other parts of the Thermomix.





ENGLISH

Mixing bowl lid

The mixing bowl lid is used to close the mixing bowl. For safety reasons your Thermomix TM31 will not start working unless the lid has been positioned and locked correctly. Never try to force the lid open when the appliance is locked.

Take care to insert the sealing ring for the lid correctly. Put the lid upside down on your work surface and position the ring onto the lid by pushing it into the three hinges whereupon you can hear a "click" (1). The sealing ring prevents liquid or food from escaping between the mixing bowl and the lid.

⚠ CAUTION

Danger of scalding by splashing hot food

Use Thermomix TM31 only with correctly fitted, clean sealing ring of mixing bowl lid. Inspect the sealing ring regularly. Should damage or leakage occur replace immediately, at the latest every 2 years.

When cleaning the mixing bowl lid, remove the sealing ring and clean it separately.

Measuring cup

⚠ CAUTION

Danger of scalding by splashing hot food

- Be aware that single spots of hot food may escape from the opening of mixing bowl lid. Place the measuring cup correctly into the opening leaving it in place especially when processing hot food (e.g. jam, soup) at medium (3–6) and higher (7–10, Turbo) speed levels.
- Do not cover mixing bowl lid with towels or similar items.

The measuring cup is a multi-purpose item: it is a closing cap for the opening in the lid to avoid heat loss and it prevents food to be mixed or cooked from escaping.

The measuring cup can be used to measure ingredients. A measuring cup filled to the brim holds 100 ml, and a half-filled measuring cup (middle notch) 50 ml.

Place the measuring cup into the opening in the lid with its opening showing upwards (2).

Only when using the butterfly whisk: position the measuring cup with the opening pointing downwards. If you wish to add some liquid there is no need to remove the measuring cup. Simply pour the liquid onto the lid. It will gradually trickle into the mixing bowl.

To add ingredients through the opening in the lid lift the measuring cup and add them into the mixing bowl.

Simmering basket

The simmering basket for the Thermomix TM31 is made of high-quality plastic. Like the measuring cup, the basket is a multi-purpose item:

- Filtering of fruit and vegetable juices. Chop and make a puree in the Thermomix TM31, then insert the simmering basket into the mixing bowl and use it as a filter when pouring the juice out. When pouring the juice use the spatula to hold the simmering basket (3).
- Delicate food such as meatballs or fishballs that are not suited to be prepared in the mixing bowl as a whole should be put into the simmering basket. Here they can be stewed or steamed.
- For cooking side dishes (e.g. rice, potatoes).

Removing the simmering basket is effortless: place the hook of the spatula into the notch of the simmering basket (4) and lift the basket (5). The spatula can be removed at any time.

- The feet at the bottom of the simmering basket (6) allow liquid to drip off the food in the basket.
- In case of reducing liquid in food (e.g. tomato sauce) put the simmering basket as cover onto the lid (7) instead of the measuring cup.

Spatula

The spatula (1) is another example of the intelligent design of the Thermomix.

- The Thermomix TM31 spatula is the only instrument you may use to mix or stir the ingredients in the mixing bowl (2). Push it from above into the bowl through the opening in the lid. The safety disk ensures that the spatula is not caught by the mixing knife. This means that you can use the spatula during chopping, cooking or simmering.
- The spatula should be used to scrape all ingredients from the mixing bowl. The tip of the spatula is shaped to fit exactly between the mixing knife assembly and the wall of the mixing bowl.
- The spatula has a specially shaped safety disk to make sure that it does not roll off the work top.
- When filtering fruit or vegetable juices use the spatula to hold the simmering basket in place.
- Removing the simmering basket is effortless with the spatula (see page 17, photo 4).

⚠ CAUTION

Danger of injury by usage of not intended items

- Use only the spatula with safety disk (provided with the Thermomix TM31) for stirring food in mixing bowl.
- Lock the mixing bowl lid before inserting the spatula through the opening in the mixing bowl lid.
- Never use other items such as spoons, cooking spoons or any other tools for stirring. These might get caught by the rotating mixing knife, possibly resulting in injury.

Stirring attachment (butterfly)

- The butterfly ③ (here positioned on mixing knife ④) will help you to achieve best results when whipping cream or beating egg whites. It is also the perfect utensil for the preparation of creamy puddings or cream mixtures.
- When boiling milk or preparing puddings or sauces the butterfly allows a constant movement of ingredients. This will prevent the food from sticking.

It is easy to insert and remove the butterfly: Insert the butterfly as shown in the picture ⑤. Its ball-shaped end ensures that it can be removed easily.
To remove the butterfly hold the ball-shaped end and pull it out with rotations in both directions.

⚠ CAUTION

- Only switch on speed after the butterfly has been positioned into place.
- Do not select a speed higher than level 4 when the butterfly is fitted.
- Never use the spatula when the butterfly is fitted.
- Do not add ingredients that might damage or block the butterfly when the mixing knife is in motion and the butterfly is fitted.

Varoma

The Varoma (1) consists of three parts (2):
- Varoma dish (bottom)
- Varoma tray (middle)
- Varoma lid (top)

All parts are made of high-quality, food compatible plastic.

NOTICE

- Always store the Varoma with its lid closed (1).
- Use Varoma only with Thermomix TM31 (not suitable for microwave, oven or other appliances).

How to combine the Varoma parts

You can use your Varoma in either of the following two combinations:

Combination 1:
Varoma dish plus Varoma tray and lid (2).
Use this combination for cooking different foods, e.g. vegetables with meat or fish, or a larger amount of the same food, e.g. yeast dumplings.

Combination 2:
Varoma dish plus Varoma lid (3).
Use this combination for cooking large amounts of the same food, e.g. vegetables, potatoes or large pieces of meat or sausages.

⚠ CAUTION

Danger of scalding by hot steam and hot condensed water
Never use Varoma without Varoma lid.

IMPORTANT:

If Varoma lid is not positioned properly, the steam will escape and the food inside the Varoma will not cook properly.

How to use the Varoma correctly

Your Varoma is an accessory designed for the Thermomix TM31 and can only be used with the TM31. Before you can start steam cooking with the Varoma you will need to set up your Thermomix TM31 correctly.

Step 1: Set up Thermomix TM31.
Place the mixing bowl into position. Pour at least 0.5 litre (500 g) of water into mixing bowl for up to 30 minutes steam cooking. If you steam cook with simmering basket, insert the simmering basket and fill it with ingredients, e.g. potatoes or rice. Close the mixing bowl with mixing bowl lid and lock it.

For a flavoursome variation you can use a vegetable broth or water-wine-mix instead of water.

Step 2: Filling the Varoma.
Place Varoma lid upside down on your work surface ④ and position Varoma dish on top – it fits precisely into the groove.
Now loosely fill Varoma dish with food ⑤. Make sure that some slots remain open so that the steam can spread evenly. As you fill the Varoma, put food requiring longer cooking at the bottom, and food requiring shorter cooking at the top.
Varoma lid underneath Varoma dish will stop the liquid from washed vegetables, ripe fruit, raw meat or fish from wetting your work surface.

⚠ CAUTION

Danger of scalding by hot steam and hot condensed water

- Ensure that opening of mixing bowl lid and some slots of Varoma dish and tray remain free, otherwise there can be uncontrolled escape of steam.
- Be sure to position the Varoma correctly onto mixing bowl and appliance.

When using the Varoma tray, insert it into the Varoma dish. Make sure Varoma tray is positioned loosely and evenly. Then place food onto it ①. Place Varoma upright into position onto locked mixing bowl lid (without the measuring cup) in such a way that it sits well ②.

Place the Varoma lid on top. It should be positioned loosely and evenly so that it seals the Varoma well, allowing no steam to escape.

IMPORTANT:

Never leave the measuring cup in the mixing bowl lid when using the Varoma. If Varoma lid is not positioned properly, not enough steam will stay in the Varoma. This will slow down the cooking process.

⚠ CAUTION

Danger of scalding by hot steam and hot condensed water

- Mind hot steam escapes at the sides and from the top of Varoma lid during operation.
- Keep children away from Thermomix TM31 when using Varoma and warn them about the danger of hot steam and hot condensed water.

Danger of scalding by splashing hot food

- Use only low speed levels (🥄 – 2) when selecting Varoma temperature. Higher speed levels can lead to splashing hot food or liquid to froth up.

Step 3: Steam cooking with Varoma ③
All you need to do is select the time and Varoma temperature on the control panel. The steam cooking process begins when you turn the speed selector to a low speed setting (🥄 – 2). The timer starts to count down. Water or water-based liquid in the mixing bowl heats up to over 100°C, developing hot steam. The steam rises through the opening in the mixing bowl lid of the Thermomix TM31 into the Varoma. The food is cooked gently in the hot steam. Please note that the maximum Varoma temperature is 120°C, depending on what ingredients you are using, e.g. oil.

⚠ CAUTION

Danger of scalding by hot steam and hot condensed water

- Touch only the handles at both sides of Varoma.
- Hold Varoma lid in such a way that the rising steam or hot dripping liquid cannot come into contact with you when taking it off.
- Mind hot steam which will continue to rise up out of opening of mixing bowl lid when removing the entire Varoma.

When the ingredients are cooked or if you want to check whether they are cooked, turn speed selector to closed or open lid position (⧉/⧉). In order to open the Varoma, slightly incline the Varoma lid carefully to the front so that the steam can escape on the back ④. Take care to let the condensation water drip into the Varoma dish and tray by holding the Varoma lid above them.
Then carefully remove the Varoma lid and place it upside down onto the work surface. Lift the Varoma dish and tray up, wait some seconds so that the condensed water drips onto mixing bowl lid. Then place Varoma dish and tray onto Varoma lid.

Practical work with the Varoma

This description explains clearly how easy it is to use the Varoma. Observe the following basic rules for using the Varoma:

- Place enough water in the mixing bowl.

IMPORTANT:

30 minutes steam cooking requires 0.5 litre (500 g) of water, for every additional 15 minutes an additional 250 g.

- The bottom of the Varoma dish and tray are both designed with an even pattern of small slots to guarantee an even distribution of steam in the Varoma. The food should always be positioned so that as many slots as possible remain “free”. Laying the food in “loosely” is usually enough to ensure this.
- You can cook foods of different consistency and hardness at the same time. Place food requiring longer cooking at the bottom and food requiring less cooking at the top, e.g. vegetables in the Varoma dish and fish on the Varoma tray.
- The vegetables will be evenly cooked if you cut them into similar-sized pieces. The cooking times stated are approximate. Cooking time varies depending on quality, ripeness and size of the ingredients as well as your personal preferences.
- Grease the Varoma dish and tray to make sure that ingredients such as meat, fish or dough do not stick.
- Do not thicken your sauces and soups until the steam cooking process is finished. Thickeners may stop steam from forming evenly in the mixing bowl and slow down the overall cooking process.
- You can also turn the Varoma lid upside down and use it as a drip collector for the Varoma dish and the Varoma tray (1). It can also be used as a tray to serve food directly from the Varoma.

WORKING WITH THE THERMOMIX TM31

NOTICE

Thermomix TM31 can move
Place your Thermomix TM31 on a clean, solid, even and non-heatable surface so that it cannot slip. Keep a sufficient distance from the edge of this surface to prevent Thermomix TM31 from falling down.

Risk of damage by hot steam
Ensure a sufficient distance above Thermomix TM31 and Varoma (suspended cupboards, shelving) and around them to prevent damage from hot escaping steam.

②

Find a permanent place in your kitchen for your Thermomix TM31 right from the start so that it is ready at hand whenever you need it.

Starting the Thermomix TM31

Pull the electric cable lightly from the housing and connect it to the mains supply. You can choose whatever length of cable you need, up to 1 m. If you do not need the whole length of the cable the remaining length can be kept inside the Thermomix TM31 avoiding any tiresome “spaghetti” of cables! Make sure that there is no strain on the cable so that the scales work properly. Do not place the appliance on the cable. If you do, the appliance will not sit firmly on the surface and the scales will not weigh accurately. Now the appliance is operable and the display shows the timer mode ②.

The appliance is activated or switched into sleep mode by pushing the ⏻ button.

Before you start using your Thermomix TM31 consider the following tips to make your work easier:

A safety device is provided which prevents the Thermomix TM31 from operating if the mixing bowl has not been inserted properly and the lid has not been correctly locked (speed selector is blocked). Likewise, a safety device prevents the lid from opening while the appliance is operating.

The electronic scales work within a temperature range between –20°C and +50°C (4°F and +122°F). If the appliance has been transported in winter and the temperature falls below –20°C (–4°F) wait until the Thermomix TM31 has reached room temperature again. In this way, the integrated scales will work perfectly. If you do not need your Thermomix TM31 for a prolonged period of time please disconnect it from mains supply as you do with most electric appliances (economizing on power consumption; see also: “Sleep mode”, page 35).

NOTICE

Risk of damage by insufficient cooling of Thermomix TM31:
Ensure ventilation openings on both sides of the appliance (1) are always free from splashes of fat, food leftovers or suchlike and not covered. Otherwise damage of the appliance may occur.

Explanation of symbols on control panel

- Timer buttons
- Temperature buttons
- Gentle stir setting
- Button for dough mode
- Tare button for scales
- Button for clockwise/ counter-clockwise operation
- Closed lid
- Open lid
- Sleep mode button

Multi-function display

In the centre at the top of the control panel there is a digital display.
This display provides the following information:

- Weighing mode
- Timer mode
- Counter-clockwise operation has been chosen
- Thermomix in dough mode

The symbols and are displayed to indicate if the appliance is in weighing or timer mode.
The latter two operating modes as well are indicated by their respective symbols (or).

2

3

Weighing and adding with the tare button

The integrated scales allow you to weigh all ingredients directly in the mixing bowl and in the Varoma. Please observe the following sequence of steps:

Step 1: Insert mixing bowl. The display will show the timer 00:00 (2).

Step 2: Press tare button. Wait for the tone “beep” and the display will show the scales 0.000 (3).

4

IMPORTANT:

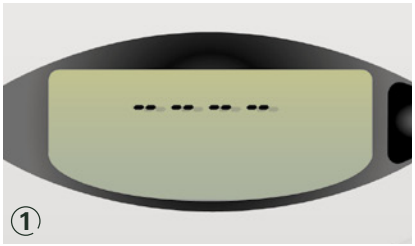
When pressing the tare button do not touch the Thermomix or lean anything against it.

Step 3: Put in the first ingredient (2.0 kg max.) and check the quantity on the display (4).

Step 4: If you wish to add more ingredients push the tare button again and add the next ingredient.

Repeat these steps as often as required to the maximum weight (6 kg).
The variation for up to 2 kg is +/–30 g.

Further information about weighing



The tare function works from 5 g to 6.0 kg in steps of 3 times 2 kg. When weighing and adding ingredients with the help of the tare function always add ingredients slowly because two to three seconds are needed before the scales show the correct weight.
If you remove an ingredient from the mixing bowl after you have pressed the tare button, the information on picture (1) will appear on the display.

When adding ingredients with the help of the tare function do not add more than 2.0 kg at a time. If you add more than 2.0 kg at a time the display will start flashing, indicating an overload (2).

Always press the tare button first before weighing or using the tare function. This will increase the accuracy of the scales. Please be careful not to move the appliance during the weighing process.

After pressing the tare button the Thermomix remains in the weighing mode for 5 minutes unless another button is pushed or the speed selector is turned. After these 5 minutes the Thermomix returns to the timer mode. When the tare button is pressed once more the 5 minutes start again.

The display provides you with valuable information when weighing or adding ingredients. Remember to observe the maximum of 2.0 kg per adding process.

Timer buttons and timer display

Observe the following sequence of steps if you wish to prepare or heat food in your Thermomix TM31:

Step 1: Select a time
Use the timer buttons to preset an operating time of up to 60 minutes ③.
Press the + to increase time and the – button to reduce it. To change time gradually, press the button briefly. Press and hold the + button to increment the timer display rapidly, e.g. ④.

Time selection:
0–1 minute in increments of **1 second**
1–10 minutes in increments of **30 seconds**
10–60 minutes in increments of **1 minute**

When the display is in the zero setting you can preset the time directly to 1 minute by briefly pressing the – button; therefore you do not have to count up in increments of 1 second. Then proceed as indicated above.

Press both buttons simultaneously to set the displayed time to 00:00 ③.

Step 2: Select a temperature (see page 30 ff.)
Select the appropriate temperature if the food should be heated or cooked.
If not proceed with step 3.

Step 3: Turn the speed selector (see page 32 ff.)
After the speed selector has been turned, the preset time is counted backwards in steps of one second, until 00:00 is reached.
When the appliance is in cold mixing mode the mixing speed switches off after the preset time has expired. A buzzer will sound to indicate that the job has been completed.
When the appliance is in heating or cooking mode the mixing knife will continue to rotate in the gentle stir setting after the preset time has expired.
To switch off the buzzer turn the speed selector back to ☕/☕.

IMPORTANT:
Heating and cooking are only possible if a time period has been preset.

Adjustment of preset time

The preset time can be changed at any time during preparation.
Press the – button to reduce the time, press the + button to increase it. If the speed selector gets turned to / before the preset time has expired, for example in order to add another ingredient, the display will flash, indicating the current time, until the speed selector is turned. Food preparation can thus be continued without difficulty. If you wish again to stop the mixing procedure altogether before the preset time has expired, press both timer buttons simultaneously. This will stop the display flashing and you may reset the time. If no time has been preset and the speed selector is activated the appliance will automatically stop after a maximum time of 60 minutes. After this time, a buzzer will sound.

Temperature buttons and illuminated temperature indicators

The temperature buttons can be used to set a temperature between 37°C and 100°C (99°F and 212°F). Each button has a coloured indicator lamp (1) which will flash after the respective button has been pressed:

37°C (99°F) ..... **= green**
50°C and 60°C (122°F and 140°F) ..... **= yellow**
70°C and 80°C (158°F and 176°F) ..... **= orange**
90°C, 100°C and
Varoma (194°F and 212°F)..... **= red**

The illuminated temperature indicators are points of reference. When the preset temperature has been reached during cooking the indicator lamp stops flashing and changes to continuous mode. The illuminated indicators show the temperature that has been reached during the heating process. For example, if a temperature of 90°C (194°F) is set the related light will start flashing. As the Thermomix heats up the lights for 37°C, 50°C, 60°C, 70°C and 80°C (99, 122, 140, 158 and 176°F, respectively) light up one after the other until 90°C (194°F) is reached. At this point this light changes from flashing to continuous mode. The illuminated temperature indicators are approximate values.

Always ensure that none of the coloured indicator lights is flashing if you do not wish to heat or cook food. Otherwise, switch off the heating function by pressing the ⏻ button. This will prevent unwanted heating of ingredients in the mixing bowl if a time has been preset.

Indicator for remaining heat

If the mixing bowl is re-inserted into the appliance while it is still warm the relevant light will show its remaining temperature (only 1 lamp in continuous mode, e.g. ② remaining heat 60°C). No temperature for warming up, cooking and steam-cooking can be set unless a time has been preset. Therefore please always proceed as follows:
Always start by setting a time, then choose the temperature, followed by speed selection.

Soft start (above 60°C/140°F)

If the turbo button is pressed or the speed selector actuated while the temperature in the mixing bowl is 60°C (140°F) or above ②, the electronic system prevents the food from escaping by delaying the speed increase. This soft start only works if the food has been heated up or cooked in the Thermomix TM31. Then the temperature sensor can measure the actual temperature correctly and control soft start accordingly. If using the Thermomix TM31 to process food that has not been heated or cooked in the appliance (e.g. preparing a gravy from hot meat juices) you should only increase the speed slowly and gradually.

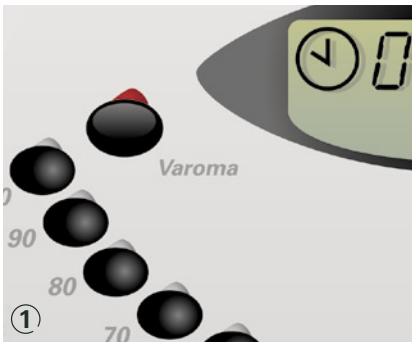
⚠ CAUTION

Danger of scalding by splashing hot food
Never use the turbo button or abruptly increase the speed when processing hot food (Temperature above 60°C), especially if it has not been heated in the Thermomix TM31. Never hold the measuring cup when processing hot food.

Gentle heating setting

Speeds 2 and 3 are designed as gentle heating setting. When these speeds are selected the temperature will rise slowly leading to gentle cooking of the food.

Varoma temperature setting



If the Varoma temperature setting (1) is selected, temperatures of up to 120°C (248°F) may be reached, depending on what ingredients you are using, e.g. oil. During 15 minutes at Varoma temperature setting 250 g water or water-based liquids evaporate. This temperature setting is used for steam cooking (see page 21 ff.) and sautéing ingredients.

NOTICE

Never heat up the mixing bowl when empty.

Speed selector

Turn the speed selector to start the Thermomix TM31. The following speeds are available:

Designation	Speed level	Revolution/min.
Gentle stir		40
Stirring	1–3	100–500
Mixing/blending	4–10	1,100–10,200
Turbo mixing	Turbo	10,200

Gentle stir setting

The gentle stir setting (2) can be selected using the speed selector. At this setting, the food is stirred slowly in the same way as if you periodically stirred some food in a sauce-pan. If this setting is selected, the food is not chopped and large chunks remain.

Stirring

Use the lower speeds 1–3 for gentle mild stirring. This lower speed range is ideally suited for delicious stews!

Mixing/blending

Use the speed range from 4 to 10 ③ for coarse, fine and very fine chopping, mixing and blending.
Always be sure to put the speed selector slowly to its desired position with the measuring cup inserted.
This will prevent the food to be chopped from escaping.

⚠ CAUTION

Danger of injury by escaping cold food (Temperature below 60°C)
Hold measuring cup firmly while operating the Thermomix TM31 at medium (3–6) and higher (7–10) speed levels or when pressing the turbo button to chop or purée cold food.

Turbo button

Use the turbo button ④ to operate the Thermomix TM31 at maximum speed. The turbo function only works as long as this button is pressed and held.
It is also useful for an "alternating" mode. If, for example, you wish to coarsely chop a large quantity of food, press the turbo button 3 or 4 times (repeat as necessary). In this way, the food will be chopped evenly.

The turbo function is available when the speed selector is set to or to speed level 4 or above. When the speed selector is set to the timer is activated.
Turbo function is not available if the dough mode is activated.

⚠ CAUTION

Danger of scalding by splashing hot food
Never use the turbo button or abruptly increase the speed when processing hot food (Temperature above 60°C), especially if it has not been heated in the Thermomix TM31. Never hold the measuring cup when processing hot food.

Clockwise/counter-clockwise operation

Press the button on the control panel (1) to reverse the rotating direction of the mixing knife from clockwise to counter-clockwise. Pressing button is possible at any speed selection and .
Counter-clockwise operation is indicated by the symbol on the display.
To switch off counter-clock-wise operation just press the button again.
Counter-clockwise operation is intended for gently stirring delicate food which is not to be chopped.

Dough mode

Use dough mode (2) to make heavy yeast dough or bread dough. To activate the dough mode set the speed selector to and press the button on the control panel.

This will start the alternating operation to process the dough evenly in the mixing bowl. This is an imitation of a special kneading procedure used in the baking trade to achieve a high-quality dough.
Dough mode is only available if the mixing bowl has cooled down after cooking to a temperature below 60°C (140°F). If the temperature is higher, a buzzer will sound. To prevent accidental heating of bread dough the electronic system blocks the heating system, Turbo button and counter-clockwise/clock-wise button when dough mode has been selected.

NOTICE

Thermomix TM31 can move

Place your Thermomix TM31 on a clean, solid, even and non-heatable surface so that it cannot slip. Keep a sufficient distance from the edge of this surface to prevent Thermomix TM31 from falling down.
When preparing dough or chopping food, an imbalance can develop in the mixing bowl which, under certain circumstances, may cause the whole appliance to move. Do not, therefore, leave the appliance unattended while it is operating as it might fall from the work surface.

THINGS TO REMEMBER

Sleep mode

If the Thermomix TM31 is connected to mains supply but not used (speed selector is set to) it will automatically switch to standby (sleep mode) after approx. 15 minutes. The display will be blank. To re-activate the appliance press any button on the control panel. To switch the Thermomix TM31 to sleep mode press and hold the button for approx. 2 seconds until “OFF” appears on the display. The appliance can now be re-activated only by a short press on the button. In sleep mode, power consumption of the Thermomix TM31 is less than 1 W. If you do not use the Thermomix TM31 for a prolonged period of time disconnect it from mains power supply.

Electronic motor protection

All recipes in the Thermomix TM31 cookbook have been developed in such a way that the motor protection will not activate if all instructions are observed.
But even if quantities are exceeded, the motor is protected by an automatic switch-off function. In such cases, the display will show the error message “LOAd”. If the motor has turned off:

- Put the speed selector to .
- Remove the mixing bowl from the appliance.
- Reduce the quantity contained in the bowl and/or add some liquid.
- Wait for approx. 5 minutes (cooling down time).
- Re-insert the mixing bowl.
- Re-start the Thermomix TM31 by means of the speed selector.
- If the error message “LOAd” is still displayed after the cooling time please call our customer service.

First time use and high loads

When the appliance is used for the first time it may smell. If the motor is subjected to a high load during food preparation, the motor may overheat and start smelling, in addition to the possibility of an automatic switch-off of the appliance. This is completely harmless and after the cooling-down time indicated above, the appliance will again be in perfect working order.

CLEANING

As with all kitchen appliances or tableware you should clean all parts of your Thermomix TM31 – especially the mixing knife, the mixing bowl, the mixing bowl lid and its sealing ring – thoroughly before using it for the first time and after every usage.

How to clean the mixing bowl and its lid

Take apart the mixing bowl and mixing knife as well as mixing bowl lid and its sealing ring (refer to pages 13, 14, 16).

⚠ CAUTION

Danger of injury from sharp mixing knife
Do not touch the blades of mixing knife. They are very sharp. Hold upper part of mixing knife when removing or re-inserting it.

Now, clean the inside and outside of the mixing bowl (without the mixing knife) ①, either in hot water with cleansing agent and a soft cloth or in the dishwasher; the mixing knife, spatula, butterfly, simmering basket, measuring cup, mixing bowl lid and Varoma can be cleaned in the same way.
If food is sticking in the mixing bowl use a special cleansing agent for stainless steel.

Ensure that the contact pins at the bottom of the mixing bowl are always clean and dry. If necessary wipe them off. We recommend that you dismantle the mixing bowl for cleaning, especially when you clean it in the dishwasher.

IMPORTANT:

Never use pointed or sharp objects for cleaning as this may damage functional parts or affect the safety of the appliance.

How to clean the mixing knife

To clean the mixing knife hold it under running water with the mixing knife pointing upwards, as shown in picture ②. In order to facilitate the cleaning, use a brush or clean it in the dishwasher.

IMPORTANT:

Do not leave the mixing knife in dish water for a long time as this may damage the gasket system of the knife bearing.

Carefully re-assemble the mixing bowl and mixing knife (incl. sealing ring).

How to clean the Varoma

To clean the Varoma wash dish, tray and lid carefully in warm, soapy water or in the dishwasher.
Use a soft, clean cloth and gentle cleansing agents for cleaning ③. Avoid using sharp objects or metal scouring pads, as these will cause scratches.

IMPORTANT:

All components are dishwasher-safe. Place plastic parts, in particular the mixing bowl lid, into the top rack of the dishwasher in order to avoid deformation resulting from exposure to higher temperatures.
Some foodstuffs such as curry, carrot juice, and those with citric acid content may cause staining. Wipe such substances off the mixing bowl lid, its sealing ring, the spatula, the simmering basket and all Varoma parts as quickly as possible. Any residual staining will disappear in time and does not affect your health or how the parts function.

How to clean the main appliance

Disconnect the appliance from mains power supply before cleaning.

⚠ WARNING

Danger of electric shock

- Disconnect the appliance from mains power supply before cleaning and if appliance is not used for a prolonged period of time.
- Do not immerse the Thermomix TM31 in water. Clean with a damp cloth only. No water or dirt must be allowed to enter the housing.

Wipe the main appliance with a damp soft cloth and a gentle cleansing agent (1). Use water sparingly to prevent moisture from entering the appliance.

Additional information for cleaning

Some of the plastic parts may become slightly discoloured but this does not affect your health or how the parts function.

If the mixing bowl with mixing knife, mixing bowl lid and measuring cup are only slightly soiled it is sufficient to perform a short mixing operation to clean them. Therefore place approx. 1 litre water and a few drops of cleansing agent into mixing bowl, select speed 5 or 6 and press the button several times. Follow this operation by thoroughly rinsing with water and if necessary use a soft cloth as well.

To improve ventilation during storage, do not close the mixing bowl with the measuring cup.

NOTES FOR YOUR OWN RECIPES

Use similar recipes in the Thermomix TM31 cookbooks as a guide for adapting your own recipes. The easy to understand step by step design of our recipes enables you to prepare your own recipes with your Thermomix TM31.

Order of ingredients

When preparing food according to your own recipes consider the order of the steps, e.g. prepare dry ingredients first.

Weighing the ingredients

Before weighing each ingredient press the ⚖ button and the scales will show 0.000. Add your ingredient.
Attention: Never exceed the 2 litres maximum capacity of the mixing bowl!

Setting time, temperature and speed

You will achieve best results by sticking to the suggested order in the following examples: Presetting of time is necessary if you want to heat the food. If you stir delicate food use the counter-clockwise mode 🔄.

Example: Cooking delicate food

Settings: 5 min/100°C/🔄/speed 1

① set timer to 5 minutes
② press 100°C temperature button
③ press 🔄 button
④ turn speed selector to 1

Example: Chopping vegetables

Settings: 7 sec/speed 5

① set timer to 7 seconds
② turn speed selector to 5

Example: Kneading dough

Settings: 2 min/🥣/🌾

① set timer to 2 minutes
② turn speed selector to 🥣
③ press the button 🌾

Chopping and blending

When chopping ingredients or blending preset first a short time and check the result. If the result you want to achieve is not reached prolong the time.

Heating times

Heating time is dependent on the following:
ⓐ Starting temperature of the ingredients to be heated
ⓑ Quantity, weight and volume of ingredients
Attention: Never exceed the maximum capacity of the mixing bowl or Varoma!
ⓒ Heating conductibility of the food to be prepared
ⓓ Heating level
ⓔ Speed level
ⓕ Use of accessories
(with/without simmering basket/Varoma)

TROUBLESHOOTING

Error:	Action:
The appliance cannot be switched on	Check if the connecting cable has been properly plugged in and if the lid has been locked correctly. Check if the appliance is still in “sleep mode”.
The appliance does not heat	Check if a heating time and temperature have been preset.
The appliance stops during operation	See section entitled “Electronic motor protection” on page 35.
Trouble with scales	Check: while pressing tare button do not touch Thermomix; nothing leans against Thermomix; no tension on the cable; Thermomix ”feet“ are clean; worktop is clean, solid, even and not vibrating; do not slide Thermomix over the worktop.

Error display:

As a special feature the Thermomix TM31 will show the cause for the error on the display. If the display shows “E.r” followed by a two-digit figure please contact the responsible Vorwerk customer service indicating the error message (e.g. E.r 53 = temperature sensor failure) if it is not possible to solve the problem by pulling the mains plug and re-starting the appliance. With respect to “LOAd” please refer to the notes on page 35.

Error messages of the appliance can be reset as follows:

① By pulling the mains plug:
E.r 23, 28, 32, 38, 39, 70
② By turning the speed selector to and then to :
E.r 22, 24–27, 29–31, 34–37, 51–69, OPEn, LOAd
③ Only by Vorwerk customer service:
E.r 71, 72

⚠ CAUTION

Danger of electric shock
Inspect your appliance and its accessories including the mixing bowl regularly for possible damage. Damaged parts can impair safety.
If damage does occur, do not use the appliance and contact Vorwerk customer service or an authorised Vorwerk repairer.

LEGAL REGULATIONS/ COPYRIGHT

For customers living in EU-Member States:

As owner of an electrical or electronic product, you are not allowed by law (according to EU-Directive 2002/96/EC of 27 January 2003 on waste electrical and electronic equipment and the particular national laws of the EU-Member States transforming this Directive) to dispose of this product or its electrical/ electronic accessories as unsorted domestic waste. You should use the designated gratis possibilities for return instead.

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Directions regarding the US market

Please note that, to date, the Thermomix TM31 (the "Appliance") has and is only being produced, marketed, sold and distributed by Vorwerk International Strecker & Co. ("Vorwerk").

The Appliance has neither been developed/designed for the US market, nor has it been approved for or released in the US market. Accordingly, the Appliance is purposely not being sold or promoted in any way whatsoever by Vorwerk or any other authorised third party in the USA, and no customer service is being provided in relation to the Appliance by Vorwerk or any authorised third party in the USA.

Vorwerk does not and will not accept any liability whatsoever for any damages and/or losses whatsoever (including, but not limited to any direct, indirect, special, incidental, punitive or consequential damages or losses, any loss of profits or loss of business, and any damages in respect of damage, injury or death) in any way arising from or in connection with, or caused by or as a result of the use of the Appliance in the USA (including damages and/or losses due to different voltages being utilized in the USA). Persons utilizing the Appliance in the USA do so entirely at their own risk.

WARRANTY/ CUSTOMER SERVICE

Warranty

For the warranty period, please refer to your purchase contract.

The Thermomix TM31 may only be repaired by the responsible Vorwerk customer service or an authorised Vorwerk repairer.

Use only parts provided with the Thermomix TM31 (page 10–11) or original spare parts from Vorwerk Thermomix.
Never use the Thermomix TM31 in combination with parts or equipment not provided by Vorwerk Thermomix.
Otherwise your warranty is rendered void.

Customer service

For detailed information contact your Thermomix advisor, the sales company in your country, or refer to www.thermomix.com.

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